



U.S. ENVIRONMENTAL PROTECTION AGENCY  
Office of Pesticide Programs  
Antimicrobials Division (7510P)  
1200 Pennsylvania Ave., N.W.  
Washington, D.C. 20460

EPA Reg. Number:

1839-232

Date of Issuance:

03/28/2016

NOTICE OF PESTICIDE:

Registration  
 Reregistration  
(under FIFRA, as amended)

Term of Issuance:

Conditional

Name of Pesticide Product:

Stepan FCSS Pouch

Name and Address of Registrant (include ZIP Code):

Keshia Carswell  
Senior Regulatory Specialist  
Stepan Company  
22 West Frontage Drive  
Northfield, Illinois 60093

**Note:** Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Antimicrobials Division prior to use of the label in commerce. In any correspondence on this product always refer to the above EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby registered under the Federal Insecticide, Fungicide and Rodenticide Act.

Registration is in no way to be construed as an endorsement or recommendation of this product by the Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is conditionally registered in accordance with FIFRA section 3(c)(7)(A). You must comply with the following conditions:

1. Submit and/or cite all data required for registration/reregistration/registration review of your product under FIFRA when the Agency requires all registrants of similar products to submit such data.

Signature of Approving Official:

Eric Miederhoff, Product Manager 31  
Regulatory Management Branch I, Antimicrobials Division  
(7510P)

Date:

3/28/2016

2. You are required to comply with the data requirements described in the DCI Order identified below:
  - a. ADBAC GDCI - 069105-30882
  - b. DDAC GDCI - 069165-30870
  - c. DDAC GDCI - 069166-30875
  - d. DDAC GDCI – 069149-30869

You must comply with all of the data requirements within the established deadlines. If you have questions about the Generic DCI listed above, you may contact the Reevaluation Team Leader (Team 36): <http://www2.epa.gov/pesticide-contacts/contacts-office-pesticide-programs-antimicrobial-division>.

3. Make the following label changes before you release the product for shipment:
  - Revise the EPA Registration Number to read, “EPA Reg. No. 1839-232.”
4. Submit one copy of the final printed label for the record before you release the product for shipment.

Should you wish to add/retain a reference to the company’s website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product’s label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA’s Office of Enforcement and Compliance.

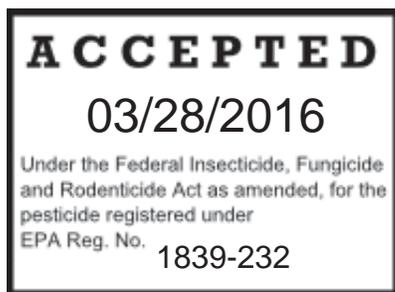
If you fail to satisfy these data requirements, EPA will consider appropriate regulatory action including, among other things, cancellation under FIFRA section 6(e). Your release for shipment of the product constitutes acceptance of these conditions. A stamped copy of the label is enclosed for your records. Please also note that the record for this product currently contains the following CSFs:

- Basic CSF dated 10/06/2015

If you have any questions, please contact Emilia Oiguenblik by phone at 703 347 0199, or via email at [Oiguenblik.emilia@epa.gov](mailto:Oiguenblik.emilia@epa.gov) or Eric Miederhoff by phone at 703 347 8028, or via email at [Miederhoff.eric@epa.gov](mailto:Miederhoff.eric@epa.gov)

Enclosure: Stamped label, Chemistry review, Acute tox. Review, Efficacy review

# Stepan FCSS Pouch



- HARD NON-POROUS FOOD CONTACT SURFACE SANITIZER
- Cleaner, Sanitizer, Deodorizer for Homes, Institutional and Industrial Use (schools, dairies, restaurants, bars, taverns, Institutional kitchens, food handling and processing areas, Federally inspected meat and poultry plants)
- Concentrate in water-soluble packet(s)
- No need to measure sanitizer liquid concentrate
- Water-soluble packet(s)
- Kills 99.999% of bacteria in (60 seconds)(1 minute)
- Antibacterial

**ACTIVE INGREDIENTS**

Alkyl (50% C<sub>14</sub>, 40% C<sub>12</sub>, 10% C<sub>16</sub>)

dimethyl benzyl ammonium chlorides.....	17.800%
Octyl decyl dimethyl ammonium chloride.....	13.350%
Dioctyl dimethyl ammonium chloride.....	6.670%
Didecyl dimethyl ammonium chloride.....	6.670%
<b>INERT INGREDIENTS.....</b>	<b>55.510%</b>
<b>TOTAL.....</b>	<b>100.000%</b>

**KEEP OUT OF REACH OF CHILDREN**

**DANGER**

<b>FIRST AID</b>	
Have the product container or label with you when calling a poison control center or doctor, or going for treatment.	
<b>If in Eyes:</b>	<ul style="list-style-type: none"> <li>• Hold eye open and rinse slowly and gently with water for 15-20 minutes.</li> <li>• Remove contact lenses, if present, after the first 5 minutes, then continue rinsing.</li> <li>• Call a poison control center or doctor for treatment advice.</li> </ul>
<b>If on Skin:</b>	<ul style="list-style-type: none"> <li>• Take off contaminated clothing.</li> <li>• Rinse skin immediately with plenty of water for 15-20 minutes.</li> <li>• Call poison control center or doctor for treatment advice.</li> </ul>
<b>If Swallowed:</b>	<ul style="list-style-type: none"> <li>• Call poison control center or doctor immediately for treatment.</li> <li>• Do not induce vomiting unless told to do so by a poison control center or doctor.</li> <li>• Have person sip a glass of water if able to swallow. Do not give anything to an unconscious person.</li> </ul>
<b>(HOTLINE NUMBER: You may contact (xxx) xxx-xxxx for emergency medical treatment information.)</b>	

**NOTE TO PHYSICIAN**

Probable mucosal damage may contraindicate the use of gastric lavage.

See (side) (back) panel(s) for additional precautionary statements.

EPA REG. NO. 1839-XXX  
EPA EST. NO. 1839-IL-01

**STEPAN COMPANY**  
22 West Frontage Rd.  
Northfield, IL 60093

**NET CONTENTS**

X (total) ounces, Water Soluble Packet(s), each containing 3.27g , X (count) packet(s)

Stepan FCSS Pouch is designed for use in households (kitchens, tables, food preparation areas), schools, institutional kitchens (medical institution kitchens and dining areas, lodging establishment kitchens and dining areas, educational institution kitchens & dining areas), dairies, food processing plants, food service establishments, public eating establishments (restaurants, bars, taverns, cafeterias) where sanitization of food contact surfaces is of prime importance. When used as directed, (this product)(product name) will sanitize previously cleaned and rinsed, hard non-porous, food contact surfaces: food holding tanks, eating utensils, drinking glasses, counter tops and finished wood or plastic chopping blocks.

This water soluble packet concentrate (product name) can also be used for sanitization of shell eggs intended for food in shell egg and egg product processing plants when used as directed.

This water soluble packet concentrate (product name) contains no phosphorus.

This water soluble packet concentrate (product name) is for use in household food preparation areas (kitchens) and food service areas.

This water soluble packet concentrate (product name) can be used with a mop and bucket, sponge, cloth, low pressure coarse sprayer, hand pump trigger sprayer or by soaking.

This water soluble packet concentrate (product name) will not leave a grit or soap scum.

This water soluble packet concentrate (product name) is for use as a sanitizer on dishes, glassware, utensils and food processing equipment without potable water rinse.

This water soluble packet concentrate (product name) is recommended for use as a sanitizer in sanitary filling of bottles and cans.

This water soluble packet concentrate (product name) is recommended for use in sanitizing bottles or cans in the final rinse application, and for external spraying of filling and closing machines.

This water soluble packet concentrate (product name) is recommended for use as a sanitizer in beer fermentation and holding tanks.

This water soluble packet concentrate (product name) may be applied through automatic washing systems, immersion tanks, foaming apparatus, low pressure sprayers, and fogging (wet misting systems).

This water soluble packet concentrate (product name) (controls) (reduces) (eliminates) (destroys) odors to make your home (kitchen) sanitary.

This water soluble packet concentrate (product name) is effective against household germs and odors by animal waste, septic tank or sewage backup, smoke and bathroom and kitchen odors.

Use (this water soluble packet concentrate or product name) on multi-touch surfaces responsible for cross-contamination.

This water soluble packet concentrate (product name) is an effective sanitizer for use on food contact surfaces.

This water soluble packet concentrate (product name) is formulated as an effective food contact surface sanitizer.

Eliminates odors caused by bacteria (and) (spoiled foods).

Kills odor causing bacteria in the kitchen.

Sanitizes kitchen surfaces.

Institutional sanitizer.

Just spray and (&) walk away (no rinsing) after 1 minute (60 seconds).

Kills 99.999% of bacteria: *Staphylococcus aureus* (Staph) ATCC #6538, *Escherichia coli* (*E. coli*) ATCC #11229, on (kitchen surfaces, food processing surfaces, public eating establishments surfaces, dairy processing surfaces) in 1 minute (60 seconds).

Kills 99.999% of bacteria: *Staphylococcus aureus* (Staph) ATCC #6538, *Escherichia coli* (*E. coli*) ATCC #11229 in 1 minute (60 seconds).

**Stepan FCSS Pouch** (product name) for use in:

- Acute care institutions, alternate care institutions, home healthcare institutions (kitchens, food preparation areas, and dining areas)
- Restaurant, cafeterias, pizzerias, fast food operations, bars, taverns, cocktail lounges, food storage areas, food establishments, coffee shops, donut shops, bakeries, bagel stores, liquor stores
- Supermarkets, grocery (convenience) stores
- Kitchens, dining areas, food preparation areas found in (lodging establishments, hotels, motels, bed & breakfast, dormitories)
- Food preparation areas found (located) in recreational (picnic) facilities, schools, colleges, universities
- Food processing plants, dairy farms, egg processing plants, meat/poultry processing plants, meat/poultry producing establishments
- Fishery, milk, citrus, ice cream, potato processing plants

This water soluble packet concentrate (product name) may be used on washable hard, non-porous surfaces:

- Food preparation and storage areas
- Dishes, glassware, silverware, cooking (eating) utensils, plastic and other non-porous cutting boards, coolers, ice chests
- Kitchen equipment: food processors, blenders, cutlery, utensils
- Countertops, tables, non-wooden picnic tables, Slurrpee<sup>®</sup> machines, stovetops, sinks, appliances, refrigerators, ice machines
- Glass, metal, stainless steel, glazed porcelain, glazed ceramic, glazed fiberglass, sealed granite, sealed marble, plastic, chrome, vinyl
- Enameled surfaces, painted woodwork, Formica<sup>®</sup>
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment
- Citrus processing equipment and holding tanks
- High chairs, drinking fountains
- Food contact articles such as dishes, utensils (eating and/or cooking), glasses, and silverware can be sanitized by immersion. NO POTABLE WATER RINSE REQUIRED.
- Sealed natural stone, sealed granite, sealed marble, sealed travertine, sealed slate, sealed limestone, sealed sandstone, sealed flagstone, sealed bluestone, sealed Saltillo, sealed terra cotta, sealed testured stone, sealed tumbled stone. Sealed polished stone, sealed honed stone, sealed grout, Dupont<sup>™</sup> Corian<sup>®</sup> surfaces, DuPont<sup>™</sup> Zodiaq<sup>®</sup> surfaces

This water soluble packet concentrate (product name) meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned, food-contact surfaces.

The active ingredients in this water soluble packet concentrate (product name) have been cleared by EPA in the Code of Federal Regulations (40CFR180.940) for use on food contact surfaces in public eating places, dairy-processing equipment, and food-processing equipment and utensils without the requirement of a potable water rinse after sanitization at the amounts specified by the directions for use.

When using (this product or product name) for sanitization of previously cleaned food contact surfaces, NO POTABLE WATER RINSE is required.

(This water soluble packet concentrate or product name) can be used for sanitization of (poultry premises) (hatcheries) (egg receiving area) (egg holding area) (setter room) (tray dumping area) (trays) (buggies) (racks) (egg flats) (chick holding room) (hatchery room) (chick processing area) (chick loading area) (poultry buildings).

Regular, effective cleaning and sanitization of equipment, utensils, and food preparation or dining surfaces that could harbor hazardous microorganisms minimizes the probability of food contamination. Effective cleaning removes soil to prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitization procedures reduces (bacteria)(*Staphylococcus aureus*)(*Escherichia coli* (*E. coli*)) that may be present on equipment and utensils after cleaning. Effective sanitization reduces the potential for the transfer of (bacteria)(*Staphylococcus aureus*)(*Escherichia coli* (*E. coli*)), either directly through tableware such as (glasses), (cups), (dishes), (flatware), (silverware) or indirectly through food.

To prevent cross-contamination, kitchenware and equipment food contact surfaces must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for the preparation of foods on a continuous production-line basis, utensils and equipment food-contact surfaces must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and the amount of food particle accumulation.

## DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

### FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

**Sanitization:** Recommended for use in households, public eating places (restaurants, cafeterias, bars, taverns), dairies breweries, wineries and food processing plants to sanitize hard, non-porous, food contact surfaces. Tests show that (this product or product name) is an effective hard, non-porous food contact surface sanitizer. Use a mop, sponge, cloth, low pressure coarse sprayer or hand pump trigger sprayer to apply the use solution (sanitizing solution).

Prior to application, remove all gross food particles and soil from surfaces which are to be sanitized, by a pre-flush, pre-soak or pre-scrape and when necessary, pre-soak treatment. Thoroughly wash or flush surfaces with a good detergent, followed by a potable water rinse before applying (this sanitizer)(product name).

Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not required following use of this product on previously cleaned, hard non-porous surfaces provided that the surfaces are adequately drained before contact with food.

**Use Solution Preparation:** To sanitize pre-cleaned and potable water-rinsed, hard, non-porous, food contact surfaces, prepare a 384 ppm active quaternary solution by adding 1 (one) 3.27 gram (g) packet(s) to 1 (one) gallon of water [or 4 (four)(x) 3.27 gram (g) packets to 4 (four)(x) gallon(s) of water or equivalent use dilution.]

(This water soluble packet concentrate or product name) when diluted as directed delivers 384 ppm active quaternary solution which kills 99.999% of bacteria: *Staphylococcus aureus* (*Staph*) ATCC #6538, *Escherichia coli* (*E. coli*) ATCC #11229 in 60 seconds in accordance with the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

**To sanitize immobile items** such as tanks, plastic chopping blocks, food processing equipment (grinders, slicers, choppers), food work areas, plastic tables (non-wooden picnic tables), appliances (microwaves, stoves, refrigerators) and countertops:

1. Remove all gross food particles and soil by pre-flush or pre-scrape.
2. Clean all surfaces thoroughly using a good detergent or cleaner. Tilt movable surfaces for proper drainage. Rinse with potable water.
3. Apply the use solution (384 ppm active quaternary solution) via hand pump trigger sprayer or low pressure coarse sprayer.
4. Wet surfaces thoroughly for 60 seconds (1 minute).
5. Let surfaces drain and air dry. Do not rinse or wipe.
6. The use solution (sanitizing solution) must be replaced with fresh product (sanitizing solution) daily or more frequently if it becomes visibly soiled.

**To sanitize countertops:**

1. Remove all large food particles and/or soil.
2. Clean all surfaces (of the countertop) thoroughly using (a good detergent or cleaner) (detergent/cleaner product name). Rinse (surface) (countertop) with potable water after cleaning.
3. Spray the use solution (sanitizing solution) onto (surface) (countertop) until thoroughly wet.
4. Allow (surface) (countertop) to remain wet for (60 seconds) (1 minute).
5. Let (surface) (countertop) air dry or wipe with a clean (cloth) (towel) (paper towel). Do not rinse (surface) (countertop).

**To sanitize mobile items** such as drinking glasses, cookware, dishware and eating utensils:

1. Scrape and pre-wash utensils, glassware, cookware, and dishware.
2. Wash with a good detergent.
3. Immerse articles in the use solution (sanitizing solution) (384 ppm active quaternary solution) for 60 seconds (1 minute) or longer if specified by local government sanitary code making sure to immerse completely.

Place sanitized articles on a rack or drain board to air dry. Do not rinse or wipe.

**Sanitization of food contact surfaces in public eating places, dairy-processing equipment, and food-processing equipment and utensils subject to regulation under 40CFR180.940(a):**

1. Scrape, flush, or pre-soak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with a good detergent.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles in the use solution (sanitizing solution) (384 ppm active quaternary) for at least 60 seconds (1 minute). Articles too large for immersion should be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and then let air dry. Non-immersed items should also be allowed to air dry.
6. Prepare fresh use solution for every application.

*(This statement is required for marketing food contact sanitizers in Wisconsin.)*

**WISCONSIN STATE DIVISION OF HEALTH**

**DIRECTIONS FOR EATING ESTABLISHMENTS**

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in use solution (sanitizing solution) (384 ppm active quaternary solution). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Fresh use solution should be used at least daily or when visibly soiled.

**NOTE:** A clean potable water rinse following sanitization is not permitted under Section DHS 196 Appendix 4-904.14 of the Wisconsin Food Code.

**U. S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS**

**Cleaning and sanitizing:** Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in the use solution (sanitizing solution) (384 ppm active quaternary solution) for at least 60 seconds (1 minute) at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply use solution (sanitizing solution) (384 ppm active quaternary solution) by rinsing, spraying or swabbing until thoroughly wet for at least 60 seconds (1 minute).
5. Allow sanitized surface to drain and air dry. Do not rinse.
6. Prepare fresh use solution for every application.

**For mechanical sprayer operations,** apply the use solution (sanitizing solution) to pre-cleaned, hard, non-porous food contact surfaces with a low pressure coarse sprayer or hand pump trigger sprayer. Spray the use solution (sanitizing solution) (384 ppm active quaternary solution) 6-8 inches from surface. Allow the surface to remain thoroughly wet for at least 60 seconds (1 minute). Drain surface of excess liquid and allow to air dry. **NO POTABLE WATER RINSE IS REQUIRED.** Do not breathe spray mist.

**Sanitization of beverage dispensing equipment:**

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with the use solution (sanitizing solution) (384 ppm active quaternary).
3. Allow use solution (sanitizing solution) (384 ppm active quaternary solution) to remain in equipment for at least 60 seconds (1 minute).
4. Drain thoroughly and allow to air dry before reuse. **NO POTABLE WATER RINSE IS REQUIRED.**

**Sanitization of sanitary filling equipment:** Wash equipment with a good detergent and rinse with potable water prior to sanitizing. Use the use solution (sanitizing solution) (384 ppm active quaternary) for final washer and rinser applications. Allow surfaces to remain wet for at least 60 seconds (1 minute). Drain thoroughly and allow to air dry before reuse. **NO POTABLE WATER RINSE IS REQUIRED.**

**Sanitization of beer fermentation and storage tanks:** Recommended for sanitization of beer fermentation and holding tanks, citrus and food processing storage and holding tanks. Use the sanitizing solution (384 ppm active quaternary) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds (1 minute). Drain thoroughly and allow to air dry before reuse. NO POTABLE WATER RINSE IS REQUIRED. For mechanical operations or automated systems, use solution (sanitizing solution) (384 ppm active quaternary solution) may not be reused for sanitization. Prepare a fresh use solution for each application.

**Sanitization of food processing equipment and dairies:** Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary pre-soaked to remove gross food particles. Clean and rinse equipment thoroughly, then apply the use solution (sanitizing solution) (384 ppm active quaternary solution). NO POTABLE WATER RINSE IS REQUIRED.

**For continuous treatment of meat and poultry or fruit and vegetable conveyors:** Remove gross food particles and excess soil by a pre-flush or pre-scrape, wash with a compatible detergent or cleaner. Rinse equipment thoroughly with potable water. Apply the use solution (sanitizing solution) (384 ppm active quaternary solution) to conveyors with suitable feeding equipment. Do not allow this product (product name) to be sprayed directly on food. Controlled volumes of this product (product name) are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of this product (product name) from equipment and to prevent puddles on top of belt. During interruptions in operation, use a low pressure coarse sprayer to apply the use solution (sanitizing solution) (384 ppm active quaternary solution) to equipment, peelers, collators, slicers, and saws. Conveyor equipment must be free of product when applying this coarse spray.

**To sanitize previously cleaned food-grade eggs:** For use in shell egg and egg product-processing plants, spray the use solution (sanitizing solution) (384 ppm quaternary). The use solution (sanitizing solution) (384 ppm quaternary) should be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are broken immediately for use in the manufacture of egg products. Eggs should be reasonably dry before casing or breaking. The use solution (sanitizing solution) (384 ppm quaternary solution) should not be reused for sanitizing eggs. Prepare a fresh use solution for each application.

**Sanitization of Fisheries, Citrus, Potato, Milk and Ice Cream Processing Plants:** The use solution (sanitizing solution) (384 ppm active quaternary solution) can be used as a sanitizer on conveyor belts and equipment to reduce or eliminate odors in processing areas. For use on filling equipment to reduce bacteria associated with condensation on condensers or piping. Follow the directions for sanitizing food contact surfaces.

**Dressing Plant Sanitizer:** Use the use solution (sanitizing solution) (384 ppm active quaternary solution) to sanitize equipment, utensils, walls, floors, offal rooms and loading platforms in poultry and animal dressing plants. Cover or remove all food and packaging materials and remove all heavy soils prior to sanitization. Saturate all surfaces with this product. Scrub to loosen all soils. Surfaces must remain wet for 60 seconds (1 minute). Adequately drain surfaces of excess liquid and let air dry. A potable water rinse is not required following the use of (this product) (product name).

**Restaurant and Bar Sanitizer:** Equipment and utensils should be thoroughly pre-flushed or pre-scraped and, when necessary, pre-soaked to remove gross food particles and soil. Thoroughly wash or flush articles with a good detergent or compatible cleaner, followed by a potable water rinse before applying the use solution (sanitizing solution) (384 ppm active quaternary solution).

For pre-cleaned dishes, glassware, silverware, cooking utensils, immerse in the use solution (sanitizing solution) (384 ppm active quaternary solution). Allow article (surface) to remain wet for at least 60 seconds (1 minute). Drain thoroughly before reuse. ). NO POTABLE WATER RINSE IS REQUIRED.

**Water Coolers, Water Holding Tanks and Pressure Tanks:** Sanitization should occur after initial installation, after the system is serviced and periodically during its use.

1. Shut off incoming water line.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Sanitize unit with (this product)(product name) (384 ppm active quaternary solution).
4. Apply use solution or circulate (if possible) to wet all surfaces and allow a minimum contact of 60 seconds (1 minute).

5. Drain the unit.
6. Return to service by opening incoming water lines.

**Sanitization of Refrigerated Food Processing Equipment (Ice Machines, Refrigerated Storage & Display Equipment):** Prior to sanitization, equipment must be thoroughly pre-flushed, pre-scraped and/or pre-soaked to remove gross food particles. NO POTABLE WATER RINSE IS REQUIRED.

1. Turn off refrigeration.
2. Wash and rinse all surfaces thoroughly.
3. Apply the use solution (sanitizing solution) (384 ppm active quaternary solution) by mechanical spray, direct pouring or by re-circulating through the system. Surfaces must remain wet for at least 60 seconds (1 minute) followed by complete draining and drying. Fresh use solution must be used for each sanitization. No potable water rinse is allowed when this product is used as directed.
4. Return machine to service.

**Sanitization of Interior Hard, Non-Porous Surfaces of Water Softeners and Reverse Osmosis (RO) Units:**

**Water Softeners:** Sanitization should occur after initial installation, after the system is serviced and periodically during its use.

1. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
2. Backwash the softener and add the use solution (sanitizing solution) (384 ppm active quaternary solution) to the brine tank well. (NOTE: standard system capacity is 48 gallons). (The brine tank should have water in it to permit the solution to be carried into the softener).
3. Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak for a minimum of 60 seconds (1 minute).
4. Drain this product from the unit.

**Reverse Osmosis (RO) Units:** Sanitization should occur after initial installation, after the system is serviced and periodically during its use.

1. Turn off RO system, drain storage tank and remove membrane element and pre-filters. Put membrane element in a plastic bag so it remains wet. Do not use this product to sanitize the membrane unit; it must be sterilized.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Fill empty pre-filter housing with the use solution (sanitizing solution) (384 ppm active quaternary solution). (NOTE: standard system capacity is 1-2 gallons).
4. After holding tank is full, let system stand idle for a minimum of 60 seconds (1 minute). Drain holding tank.
5. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.

**Sanitization of Interior Hard, Non-Porous Surfaces of Ice Machines, Water Coolers, Water Holding Tanks and Pressure Tanks**

**Ice Machines:** Sanitization should occur after initial installation, after the machine is serviced and periodically during its use.

1. Shut off incoming water line to machine.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Sanitize unit with (this product)(product name) (384 ppm active quaternary solution).
4. Circulate use solution through machine making sure to wet all surfaces and allow a minimum contact of 60 seconds (1 minute).

5. Drain the unit.
6. Return machine to normal operation.

## PRECAUTIONARY STATEMENTS

### HAZARDS TO HUMANS AND DOMESTIC ANIMALS

## DANGER

Corrosive. Causes irreversible eye damage and skin burns. May be fatal if absorbed through skin. Harmful if swallowed. Do not get in eyes, on skin, or on clothing. Wear overalls worn over long-sleeved shirt and long pants, socks, and chemical-resistant footwear, waterproof or chemical-resistant gloves, and goggles or safety glasses. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse.

*(NOTE: Required for products supplied in containers 5 gallons or greater)*

### ENVIRONMENTAL HAZARDS

This product is toxic to fish. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

Contains no phosphorus.

### STORAGE AND DISPOSAL

**DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL.**

**PESTICIDE STORAGE** - Store in a dry place no lower in temperature than 50°F or higher than 120°F.

**PESTICIDE DISPOSAL** - Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

**CONTAINER STORAGE/DISPOSAL:** Store in an area inaccessible to children. Container: Tightly close lid between uses. Non-refillable container. Do not reuse or refill this container. Offer empty container for recycling if available or discard in trash.

## **Water Soluble Packet Label:**

### **STEPAN FCSS POUCH**

#### **ACTIVE INGREDIENTS**

Alkyl (50% C <sub>14</sub> , 40% C <sub>12</sub> , 10% C <sub>16</sub> )	
dimethyl benzyl ammonium chlorides.....	17.800%
Octyl decyl dimethyl ammonium chloride.....	13.350%
Dioctyl dimethyl ammonium chloride.....	6.670%
Didecyl dimethyl ammonium chloride.....	6.670%
<b>INERT INGREDIENTS</b> .....	<u>55.510%</u>
TOTAL.....	100.000%

**KEEP OUT OF REACH OF CHILDREN**

**DANGER CORROSIVE**

See master label for additional precautionary statements and use directions.

EPA REG. NO. 1839-XXX

EPA EST. NO. 1839-IL-01

STEPAN COMPANY

22 West Frontage Road • Northfield, IL 60093

Add one(x) packet(s) in **1(x) GALLON(S)** of water.

NET WEIGHT CONTENTS: **3.27 grams (g)**